

EVERYDAY

THE AUSTRALIAN
Women's Weekly

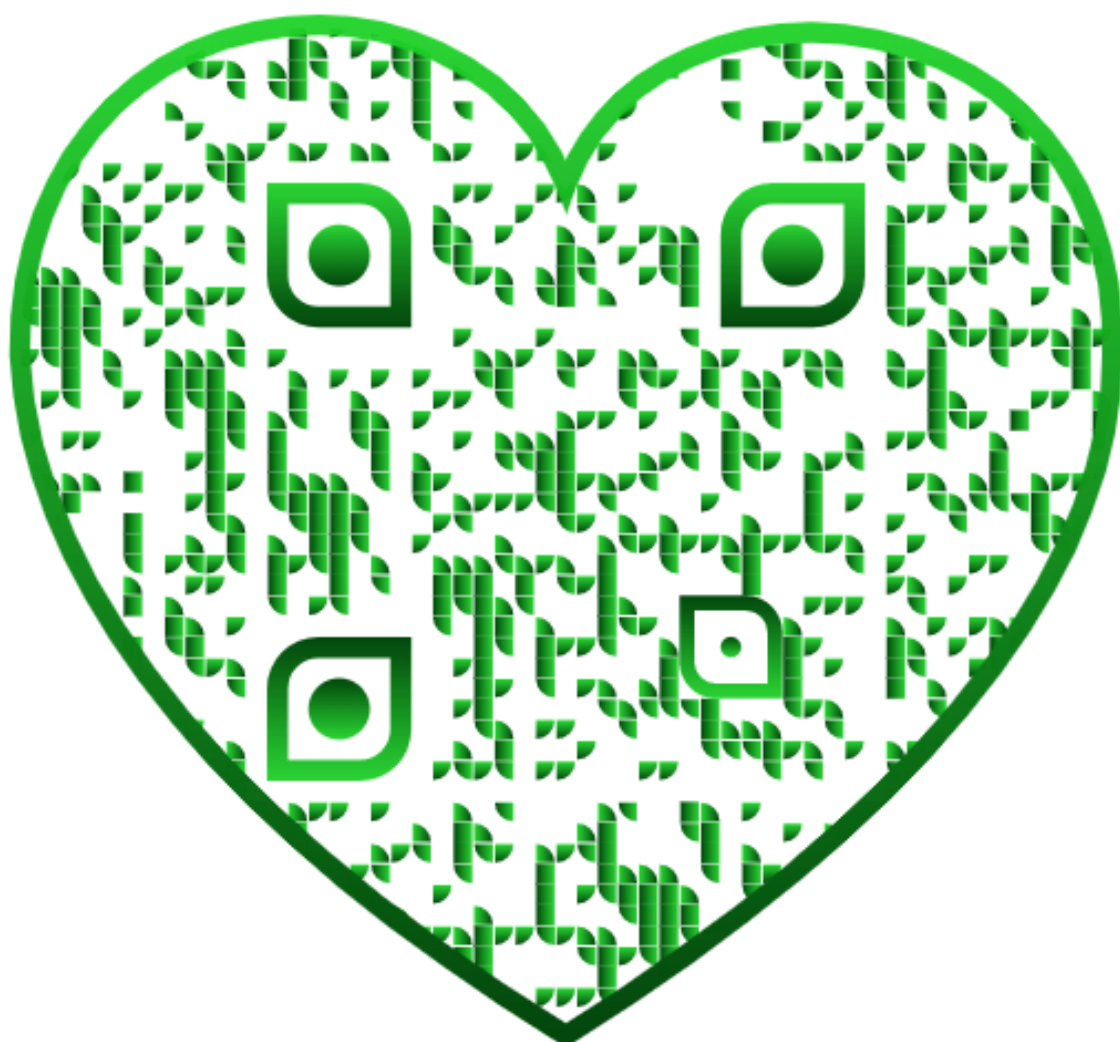
COOKBOOK

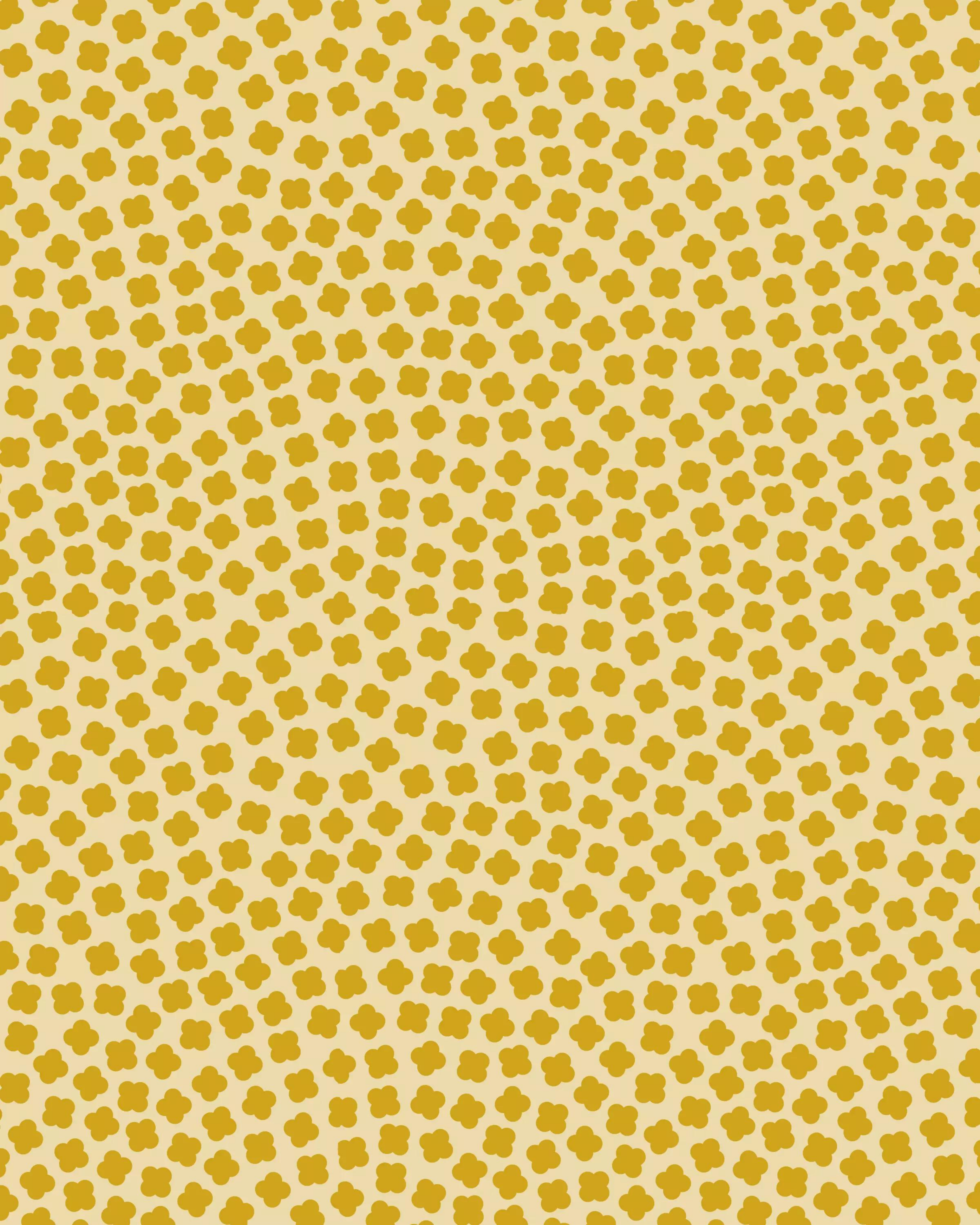
Italian



Simple, light and fresh food from Italy







THE AUSTRALIAN Women's Weekly

ITALIAN

SIMPLE, LIGHT AND FRESH FOOD FROM ITALY





The Australian Women's Weekly Test Kitchen™

The Australian Women's Weekly Test Kitchen has been developing and testing recipes for more than 50 years. Each recipe is perfected by our team of culinary experts, giving you the confidence to successfully make at home, every time. Tested by us, trusted by you.

Trusted brands used in the Test Kitchen
Our Test Kitchen chefs are proud to use quality ingredients and products.





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STARTERS & DRINKS

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silverbeet, leek & fontina focaccia alla recco

PREP + COOK TIME 45 MINUTES
(+ STANDING) **SERVES** 6

2 cups (300g) bread flour

2 tsp sea salt flakes, plus extra to sprinkle

½ bunch silverbeet (375g), trimmed

100ml extra virgin olive oil

**1 medium leek (350g), white part only,
sliced thinly**

2 cloves garlic, crushed

1 tbsp finely chopped thyme leaves

1 tsp fennel seeds

1 tbsp finely grated lemon rind

150g fontina cheese, grated coarsely

**150g fior di latte (cow's milk mozzarella),
grated coarsely**

1 Combine flour and salt in a large bowl. Gradually stir in $\frac{3}{4}$ cup (180ml) water to form a soft dough. Knead dough on a floured surface for 5 minutes or until smooth and elastic. Return the dough to the bowl. Cover; stand for 2 hours.

2 Meanwhile, separate the stems and leaves from silverbeet. Thinly slice stems; coarsely chop leaves.

3 Heat $\frac{1}{4}$ cup (60ml) of the oil in a large frying pan over medium heat; cook silverbeet stems, leek, garlic, thyme and fennel seeds, stirring, for 5 minutes or until softened. Add silverbeet leaves and $\frac{1}{4}$ cup (60ml) water; cook, stirring, for 5 minutes or until wilted and water has evaporated. Remove from heat; cool.

4 Preheat oven to 240°C. Line an oven tray with baking paper.

5 Process silverbeet mixture, lemon rind and cheeses until combined; season.

6 Knead dough on a lightly floured surface until smooth. Divide dough in half. Roll out each half into a 30cm round.

7 Place one dough round on the lined tray; top with silverbeet mixture, leaving a 2cm border around the edge. Place remaining dough round on top, pinching edges to seal; prick the top all over with a fork. Brush with remaining oil, then sprinkle with extra salt flakes. Bake focaccia for 20 minutes or until golden. Cut into wedges to serve.





spiced cumquats on gorgonzola toasts

PREP + COOK TIME 1 HOUR
20 MINUTES (+ REFRIGERATION)
SERVES 6

- 320g cumquats, halved lengthways, seeds discarded
- 2 tsp yellow mustard seeds
- 1 cinnamon stick
- 4 cloves
- 2 star anise
- 3 bay leaves
- 2⅓ cups (580ml) verjuice
- 1 cup (220g) raw caster sugar
- ½ cup (180g) honey
- 1½ tbsp hot English mustard
- 2 tbsp extra virgin olive oil
- ½ small baguette (150g), sliced thinly
- 150g gorgonzola dolce
- 1½ tbsp lemon thyme leaves
- baby rocket leaves, to serve

- 1 Place cumquats in a medium saucepan; cover with cold water. Bring to the boil over medium-high heat. Reduce heat; simmer for 5 minutes or until tender. Drain.
- 2 Meanwhile, place mustard seeds, cinnamon, cloves, star anise and bay leaves in a small square of muslin; tie together.
- 3 Return drained cumquats to pan with the verjuice, sugar, honey, mustard and muslin bag; stir over high heat, without boiling, until the sugar dissolves. Bring to the boil. Reduce heat; simmer for 45 minutes or until syrup thickens. Transfer to a heatproof bowl. Refrigerate until chilled.
- 4 Heat a grill plate (or grill or barbecue) over high heat; brush olive oil over one side of each bread slice. Cook bread for 1 minute on each side or until golden and toasted.
- 5 Spread gorgonzola on toasts; top with spiced cumquats, thyme and rocket. Drizzle with a little of the cumquat syrup.

TIP Spiced cumquats makes 2 cups. Store any leftovers in an airtight container in the fridge for up to 1 month.

charred zucchini with almonds & mint

PREP + COOK TIME 35 MINUTES
(+ STANDING) **SERVES** 4

- 4 medium zucchini (480g)
- ¼ cup (60ml) extra virgin olive oil,
plus extra to drizzle
- 1 tsp finely grated lemon rind
- 2 tbsp lemon juice
- ½ cup (80g) natural almonds,
roasted, chopped coarsely
- ½ cup firmly packed mint leaves,
chopped coarsely
- 2 tbsp finely grated parmesan

- 1 Heat a grill plate or pan (or barbecue) over high heat. Rub zucchini all over with 1 tablespoon of the oil; season. Cook, turning occasionally, for 15 minutes or until the skin blackens and zucchini is almost cooked through. Transfer to a plate; cool.
- 2 When cool enough to handle, trim zucchini ends, then coarsely chop; place in a large serving bowl. Add the lemon rind and juice, almonds, mint and the remaining oil; toss gently to combine.
- 3 Serve topped with the parmesan and drizzled with extra oil.





grilled scampi with salsa delicata

PREP + COOK TIME 30 MINUTES
SERVES 4

- 2 tbsp extra virgin olive oil
- 1 clove garlic, crushed
- 1 tsp finely grated lemon rind
- 12 large uncooked scampi (1.2kg), halved lengthways, heads cleaned
- 1 cup (10g) micro herbs
- 125g baby rocket
- lemon wedges, to serve

SALSA DELICATA

- ½ cup (70g) pistachios
- ⅓ cup (50g) pine nuts, toasted
- ⅓ cup (80ml) extra virgin olive oil
- 1 clove garlic, crushed
- 1 tsp finely grated lemon rind
- ¼ cup (60ml) lemon juice

- 1 Make the salsa delicata: Process the pistachios and pine nuts in a food processor until finely chopped. Add the oil, garlic, lemon rind and juice; process until smooth. Season to taste.
- 2 Combine oil, garlic and lemon rind in a small bowl. Brush the flesh side of scampi with oil mixture.
- 3 Heat a grill plate (or grill or barbecue) on high heat; cook scampi, flesh-side down first, turning once, for 6 minutes or until just cooked through.
- 4 Divide scampi among plates; spoon over salsa delicata and top with micro herbs. Serve with rocket and lemon wedges.

TIP This delicious and delicate pistachio and pine nut sauce is a really versatile condiment. Try it with jumbo prawns and fish fillets, or meats such as grilled chicken or lamb for a zesty accompaniment.



blood orange negroni

PREP TIME 5 MINUTES SERVES 2

ice cubes

$\frac{1}{4}$ cup (60ml) Campari

$\frac{1}{4}$ cup (60ml) sweet rosso vermouth

100ml gin

$\frac{2}{3}$ cup (160ml) chilled blood orange juice

1 orange, sliced, to garnish

- 1 Half fill two chilled tumblers with ice cubes.
- 2 Add Campari, vermouth, gin and juice to a jug; stir to combine. Pour into glasses and garnish with orange slices.



blood orange monte & tonic

PREP TIME 15 MINUTES SERVES 6

- ice cubes
- $\frac{3}{4}$ cup (180ml) Amaro Montenegro (see tip)
- $\frac{1}{2}$ cup (125ml) blood orange juice
- $1\frac{1}{2}$ tbsp lemon juice
- 3 cinnamon sticks
- 1.25 litres (5 cups) chilled tonic water
- blood orange slices, lemon slices and mint sprigs, to serve

- 1 Place ice in a large jug. Add Amaro Montenegro and blood orange and lemon juices; mix well to combine.
 - 2 Using a lighter, scorch one end of each cinnamon stick until smoking. Once smoking, add to juice mixture; stir to combine. Stand for 5 minutes to infuse.
 - 3 Add tonic to juice mixture; stir to combine. Serve with citrus slices and mint sprigs.
- TIP** Amaros are a group of bittersweet herbal liqueurs drunk at the end of a meal as a digestive. They are made from herbs and roots macerated in brandy. Amaro Montenegro, one of many types, is from Bologna, Italy. Campari or Aperol can be used instead.

burrata & orange salad with black olive dressing

PREP + COOK TIME 20 MINUTES
SERVES 6

1 Treviso radicchio (200g), leaves separated, torn (see tips)

4 small blood oranges (720g), peeled, sliced thinly (see tips)

2 baby fennel bulbs (260g), shaved (see tips), fronds reserved

3 x 150g burrata (see tips)

¾ cup small basil leaves

chilli flakes, to serve

BLACK OLIVE DRESSING

⅓ cup (50g) pitted Kalamata olives

1 small clove garlic, crushed

1 tbsp finely grated blood orange rind

1 tsp fennel seeds, crushed coarsely

½ cup (125ml) extra virgin olive oil

2 tbsp red wine vinegar

2 tbsp blood orange juice

2 tsp honey

1 Make the black olive dressing: Blend or process the olives, garlic, blood orange rind, half the crushed fennel seeds and the oil until finely chopped. Transfer mixture to a medium bowl; stir in the vinegar, blood orange juice and honey. Season with pepper.

2 Layer radicchio, orange slices and shaved fennel in a large, wide serving bowl. Arrange burrata on top, then drizzle with the black olive dressing. Scatter with reserved fennel fronds and the basil. Serve salad sprinkled with chilli flakes and the remaining crushed fennel seeds.

TIPS Treviso radicchio is a more elongated variety, as opposed to its round cousin. You can use regular oranges instead of the blood oranges, and fresh mozzarella or slices of gorgonzola instead of the burrata if you prefer. If you have one, use a mandoline or V-slicer to cut the fennel into very thin slices.





fritto misto di mare

PREP + COOK TIME 50 MINUTES
SERVES 4

- 8 uncooked large king prawns (560g)
- 1 cup (150g) plain flour
- 1 cup (150g) cornflour
- 2 tsp sea salt flakes
- 2 cups (500ml) chilled soda water
- vegetable oil, for deep-frying
- 300g small whole squid, cleaned (see tips), cut into 2cm rings
- 4 whiting fillets (320g)
- ½ cup sage leaves
- 1 small fennel bulb (200g), cut into thin wedges, fronds reserved
- 3 small zucchini (270g), sliced thinly lengthways (see tips)
- 250g mixed baby carrots, halved lengthways
- lemon cheeks, to serve

- 1 Peel the prawns, leaving the heads and tails intact; devein.
- 2 Sift flours and salt flakes into a large bowl; gradually whisk in soda water to form a thin batter (don't over mix).
- 3 Heat a large saucepan one-third full with oil to 180°C (or until a cube of bread turns golden in 15 seconds). Working in batches, coat prawns, squid, whiting, sage, fennel, zucchini and carrots in batter; deep-fry until golden and cooked through. Drain on paper towel.
- 4 Place fritto misto di mare on a platter, sprinkle with salt and top with reserved fennel fronds. Serve with lemon cheeks.

TIPS Buy squid hoods to make preparation and cooking faster. If you have one, use a mandoline or V-slicer to cut the zucchini into very thin slices.

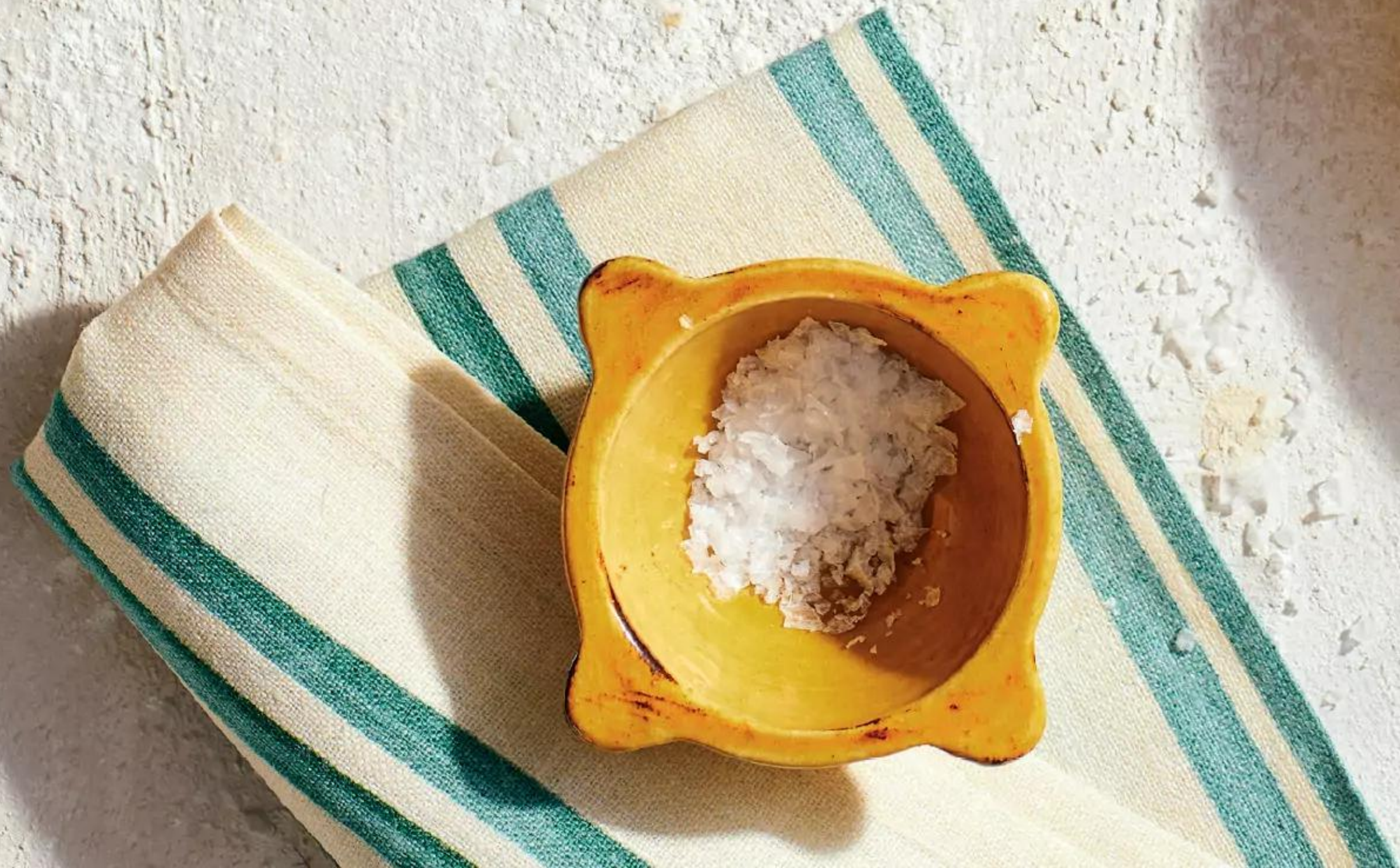
zucchini flowers with whipped bottarga

PREP + COOK TIME 40 MINUTES
(+ STANDING) **SERVES** 6

- 50g crustless white bread, chopped
- ½ cup (125ml) milk
- ½ cup (125ml) olive oil
- ½ cup (125ml) vegetable oil, plus extra for deep-frying
- 30g finely grated bottarga (salted, cured fish roe), plus extra to serve (see tip)
- 1 tbsp lemon juice
- ¾ cup (110g) plain flour
- ¼ cup (35g) cornflour
- ½ tsp baking powder
- 1 egg white
- ⅔ cup (160ml) chilled soda water
- 18 zucchini flowers with stem attached (360g)
- lemon wedges, to serve

- 1 Place bread and milk in a small bowl; stand for 20 minutes.
- 2 Combine oils in a medium jug. Blend or process bread mixture and bottarga until smooth. With motor operating, gradually add combined oils in a thin, steady stream until mixture thickens. Add lemon juice; pulse briefly to combine. Taste the mixture first before seasoning, as you may not need to add much or any salt.
- 3 Sift flour, cornflour and baking powder into a large bowl; whisk in egg white and soda water to form a thin, smooth batter.
- 4 Heat a large saucepan one-third full with extra vegetable oil to 180°C (or until a cube of bread turns golden in 15 seconds). Working in batches, coat zucchini flowers in batter, then deep-fry until golden and cooked through. Drain on paper towel.
- 5 Serve zucchini flowers with whipped bottarga and lemon wedges, sprinkled with extra finely grated bottarga.

TIP Bottarga is the Italian name for salted and dried fish roe (generally grey mullet). This delicacy, which traditionally is served shaved over food, is also produced locally in Australia. It is available from select delicatessens and fishmongers. Leftover bottarga will keep, wrapped in foil, in the fridge or freezer for several months.





confit citrus with fresh mozzarella

PREP + COOK TIME 1 HOUR
(+ COOLING) **SERVES** 6

8 cumquats (165g), sliced thinly

1 medium ruby orange (240g),
sliced thinly

1 medium lemon (140g), sliced thinly

4 cloves garlic, sliced thickly

1 tbsp sea salt flakes

6 sprigs lemon thyme

1 sprig rosemary

1 tsp coriander seeds

1 tsp fennel seeds

1 tsp pink peppercorns

3 cups (750ml) light olive oil

2 tbsp red wine vinegar

2 x 200g fresh mozzarella, torn (see tips)

chargrilled bread, to serve

1 Place cumquat, orange and lemon slices in a medium saucepan with the garlic, salt flakes, fresh herbs, seeds, peppercorns and oil. Cover surface with a round of baking paper; bring to a simmer over low-medium heat. Reduce heat to low; simmer for 45 minutes or until citrus rinds are just soft when pierced with a fork. Remove pan from heat; set aside to cool. Stir in vinegar.

2 To serve, arrange fresh mozzarella and drained citrus confit on a platter (reserve the poaching oil for another use; see tips below). Serve with chargrilled bread.

TIPS You can serve this with other cheeses such as fetta and bocconcini if you prefer. Citrus confit (without the cheese) will keep in an airtight container in the fridge for up to 2 months. The citrus preserve also goes well with seafood and grilled meats such as lamb and chicken, and the oil can be used as a marinade or base for a dressing.



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crumbed veal escalopes with cabbage & pecorino salad

PREP + COOK TIME 45 MINUTES
SERVES 6

- ¼ cup (60ml) lemon juice**
- 1 tbsp white balsamic condiment**
- 1⅓ cups (330ml) extra virgin olive oil**
- ½ small cabbage (600g), shredded finely**
- 1 cup (80g) finely grated pecorino**
- ½ cup coarsely chopped flat-leaf parsley**
- 3 eggs**
- ⅔ cup (160ml) milk**
- 1 cup (150g) plain flour**
- 6 cups (420g) fresh breadcrumbs (see tip)**
- 12 veal schnitzels (1.2kg)**
- 100g unsalted butter, chopped coarsely**
- lemons wedges, to serve**

- 1 Whisk lemon juice, white balsamic and ½ cup (125ml) of the oil in a large bowl; season. Add cabbage, pecorino and parsley; do not mix. Set aside until required.
- 2 Whisk eggs and milk together in a shallow bowl. Place flour in a second shallow bowl. Place breadcrumbs in a third shallow bowl. Using a meat mallet, gently pound the veal, one piece at a time, between sheets of plastic wrap until 1cm thick. Coat veal in flour; shake off excess. Dip in egg mixture, then coat in breadcrumbs. Place crumbed veal on a tray.
- 3 Heat butter and remaining oil in a large, deep frying pan over medium-high heat; cook veal, in batches, for 3 minutes, turning halfway through cooking, or until browned on both sides and cooked through. Drain on paper towel. Season to taste with salt.
- 4 Gently toss cabbage salad to combine, then season. Serve veal with cabbage salad and lemon wedges.

TIP Fresh breadcrumbs are best made from 2- or 3-day-old bread. Process the bread, with or without crusts, into coarse or fine crumbs. White sandwich bread or crusty bread, such as ciabatta or sourdough, are all fine to use.





fried snapper with cumquat & chilli dressing

PREP + COOK TIME 1 HOUR

SERVES 4

vegetable oil, for shallow-frying

½ cup (90g) rice flour or fine polenta

2 x 450g whole snapper, cleaned

mint sprigs and lemon wedges, to serve

CUMQUAT & CHILLI DRESSING

180g cumquats, sliced thinly (see tip)

1 long red chilli, sliced thinly

2 cloves garlic, sliced thinly

1 tsp coriander seeds

½ cup (110g) caster sugar

½ cup (125ml) white wine vinegar

1 Make the cumquat and chilli dressing: Place all ingredients and ½ cup (125ml) water in a medium saucepan over medium heat; stir without boiling until sugar dissolves. Bring to the boil. Reduce heat; simmer for 10 minutes or until thickened. Remove from heat; cool slightly.

2 Heat a large, deep frying pan one-third full with vegetable oil to 180°C (or until a cube of bread turns golden in 15 seconds).

3 Place rice flour on a plate. Pat both fish dry, inside and out, with paper towel. Make three cuts on both sides of each fish. Coat fish in rice flour; shake off excess. Fry one fish at a time for 8 minutes on each side or until golden and cooked through. Drain on paper towel.

4 Serve whole fish topped with dressing and mint sprigs, accompanied with lemon wedges.

TIP If cumquats are unavailable, peel and segment two small seedless mandarins, then cut segments in half.

malloreddus with cavolo nero

PREP + COOK TIME 30 MINUTES
SERVES 4

200g cavolo nero (Tuscan cabbage), stalks trimmed

400g store-bought dried malloreddus pasta (see tip)

½ cup (125ml) extra virgin olive oil

2 cloves garlic, crushed

1 tsp dried chilli flakes

2 anchovy fillets, chopped coarsely

2 tbsp finely grated lemon rind

¼ cup (60ml) lemon juice

⅓ cup (25g) finely grated pecorino

60g unsalted butter, chopped

¼ cup (35g) pistachios, roasted, chopped coarsely

1 Cook cavolo nero in a large saucepan of salted boiling water for 2 minutes or until wilted. Using tongs, transfer cavolo nero to a colander; refresh under cold water and drain well. Using your hands, squeeze out excess liquid, then chop coarsely.

2 Cook pasta in same large saucepan of boiling water, following packet instructions, until just tender. Drain, reserving ¾ cup of the cooking water.

3 Heat the oil in a large, deep frying pan over medium heat; cook garlic, chilli flakes and anchovies, stirring, for 2 minutes or until fragrant. Add cavolo nero, reserved pasta water, 1 tablespoon of the lemon rind, the lemon juice, pecorino and butter; stir for 2 minutes or until warmed through. Gently toss through cooked pasta.

4 Serve pasta in bowls topped with pistachios and remaining lemon rind.

TIP Use another short dried pasta like orecchiette or penne instead of malloreddus.





citrus-cured trout with orange, pomegranate & walnut salsa

PREP + COOK TIME 35 MINUTES
(+ REFRIGERATION & STANDING)
SERVES 4

- 1 tbsp fennel seeds
- 1 tbsp coriander seeds
- 2 tsp black peppercorns
- ⅓ cup (75g) caster sugar
- ⅓ cup (40g) sea salt flakes
- 1½ tbsp finely grated orange rind
- 1 tbsp finely grated lemon rind
- 1.2kg whole side ocean trout,
pin-boned, skinned
- 1 medium pomegranate (320g)
- 2 medium ruby oranges (480g)
- ¾ cup (75g) walnuts, roasted,
chopped coarsely
- ¼ cup coarsely chopped mint
- ¼ cup coarsely chopped flat-leaf parsley
- 2 tbsp finely chopped dill
- ¼ cup (60ml) extra virgin olive oil

- 1 Dry-fry seeds and peppercorns in a small frying pan over medium heat for 2 minutes or until fragrant. Process spices until coarsely chopped. Place three-quarters of the spice mix into a large, long plastic container with the sugar, salt, orange rind and 2 teaspoons of the lemon rind; stir to combine. Add the trout; coat in spice mixture. Cover; refrigerate for 4 hours or until cured.
- 2 Rinse trout under cold water; pat dry with paper towel. Stand at room temperature for 30 minutes.
- 3 Meanwhile, cut pomegranate in half crossways; hold it, cut-side down, in the palm of your hand over a medium bowl, then hit the outside firmly with a wooden spoon. The seeds should fall out easily; discard any white pith that falls out with them.
- 4 Preheat oven to 200°C. Line an oven tray with baking paper.
- 5 Finely grate the rind from half a ruby orange. Cut the rind along with the white pith from both oranges; cut flesh into rounds and reserve until ready to serve. Add grated ruby orange rind to bowl of pomegranate seeds, then add the walnuts, mint, parsley, dill, remaining lemon rind and 2 tablespoons of the oil; toss gently to combine.
- 6 Place trout on lined tray; drizzle with remaining oil, then sprinkle with the remaining spice mix. Bake for 10 minutes or until just cooked through.
- 7 Serve trout topped with salsa and reserved orange slices.

roast chicken with saffron mayonnaise

PREP + COOK TIME 1 HOUR
35 MINUTES (+ STANDING)
SERVES 4

- 1.6kg whole chicken
- 100g unsalted butter, softened
- 1 tbsp capers, chopped finely
- 2 anchovy fillets, chopped finely
- ½ cup finely chopped flat-leaf parsley
- ¼ cup finely chopped oregano
- 2 cloves garlic, crushed
- 1 tbsp finely grated lemon rind
- 800g baby heirloom tomatoes
- 2 tbsp extra virgin olive oil
- 1 tbsp lemon juice

SAFFRON MAYONNAISE

- ½ tsp saffron threads
- 2 egg yolks
- 1 cup (250ml) olive oil
- 1 tbsp lemon juice

- 1 Preheat oven to 180°C.
- 2 Place chicken in a roasting pan. Combine butter, capers, anchovies, parsley, oregano, garlic and 2 teaspoons of the lemon rind in a small bowl. Using your hand, loosen the chicken skin away from the breast; spread butter mixture under skin over the breast.
- 3 Coarsely chop any larger tomatoes. Place all tomatoes in a bowl with the oil, lemon juice and remaining lemon rind, then season; toss to coat. Scatter tomato mixture around chicken in pan.
- 4 Roast for 1 hour or until chicken is cooked through. To test if chicken is cooked, pierce the thickest part of the thigh with a skewer. If the juices run clear, it's cooked; if they're a little pink, return to the oven for 5–10 minutes, then test again. Remove chicken from pan; rest, covered loosely with foil, for 20 minutes.
- 5 Meanwhile, make the saffron mayonnaise: Place saffron threads in a small bowl with 1 tablespoon boiling water; stir to combine. Blend or process egg yolks until smooth. With motor operating, gradually add oil in a thin, steady stream; process until mixture thickens. Add lemon juice and saffron and soaking water; process until combined. Season.
- 6 Serve roast chicken and tomatoes with saffron mayonnaise.

SERVING IDEA Serve with a cos lettuce and radish salad.





grilled prawns with crisp cucumber & pomelo salad

PREP + COOK TIME 45 MINUTES
(+ REFRIGERATION) **SERVES** 4–6

½ cup (125ml) orange juice

2 tbsp lime juice

2 tbsp caster sugar

2 cloves garlic, crushed

2 long red chillies, seeded, chopped finely

24 uncooked medium tiger prawns (840g)

24 x 24cm bamboo skewers

2 medium pomelos (680g) (see tips)

2 Lebanese cucumbers (260g), cut lengthways into ribbons

2 eschalots, sliced thinly

1 tbsp honey

½ cup small flat-leaf parsley leaves

½ cup small mint leaves

100g packet pork crackle, crushed coarsely (see tips)

2 tbsp pine nuts, toasted

grilled lemon halves, to serve

- 1 Whisk juices, sugar, garlic and half the chilli in a large non-reactive container. Add prawns; toss to coat. Cover; refrigerate for 2 hours.
- 2 Meanwhile, place the skewers in a jug of cold water to soak.
- 3 To segment the pomelos, cut off the rind and white pith, following the curve of the fruit. Holding the fruit over a large bowl to catch any juices, cut between the membranes, releasing the segments into the bowl.
- 4 Add cucumber, eschalot and remaining chilli to the same bowl; toss gently to combine. Cover; refrigerate until required.
- 5 Thread prawns onto soaked skewers; reserve marinade. Heat a grill plate or pan (or barbecue) over high heat; cook skewers, turning occasionally, for 6 minutes or until cooked through.
- 6 Meanwhile, place reserved marinade and the honey in a small saucepan; bring to the boil over medium heat. Reduce heat; simmer for 3 minutes or until reduced slightly.
- 7 Arrange grilled prawns on a large platter; top with parsley, mint and half the pork crackle, then drizzle with honey sauce. Place salad on the platter; top with pine nuts and remaining pork crackle. Serve with grilled lemon halves.

TIPS Pomelo is a large Asian citrus fruit similar in taste to grapefruit which can be used instead. Pork crackle is available in the snack and chips section of most major supermarkets.

swordfish with salmoriglio dressing & pangrattato

PREP + COOK TIME 35 MINUTES
SERVES 4

- ¾ cup (180ml) extra virgin olive oil**
- 3 cloves garlic, crushed**
- 1 cup firmly packed flat-leaf parsley leaves**
- ½ cup oregano leaves**
- 2 tbsp capers**
- ¼ cup (60ml) lemon juice (see tips)**
- 4 swordfish steaks (880g) (see tips)**
- 2 thick slices sourdough bread (140g), torn coarsely**
- 2 tbsp finely grated lemon rind**
- shredded radicchio, to serve**

- 1 Process ½ cup of the oil, one-third of the garlic, the parsley, oregano, capers and lemon juice until smooth; season.
- 2 Place one-quarter of the salmoriglio dressing in a shallow dish. Add the fish; turn to coat well.
- 3 To make pangrattato, heat remaining oil in a large frying pan; cook bread, stirring, for 5 minutes or until golden and crisp. Add lemon rind and remaining garlic; cook for 30 seconds or until fragrant. Transfer to a bowl; set aside until required.
- 4 Heat a grill plate or pan (or barbecue) over high heat; cook fish for 2½ minutes each side or until just cooked through.
- 5 Serve fish with remaining salmoriglio dressing, pangrattato and shredded radicchio.

TIPS Make sure you grate the rind of the lemon before you juice it. You could use other firm-fleshed fish for this recipe.





grilled chicken with agrodolce salsa

PREP + COOK TIME 40 MINUTES
SERVES 4

- 4 chicken breast fillets (800g)
- 1 medium lemon (140g), cut into eight 3mm slices
- 8 sage leaves, plus 2 tbsp shredded finely
- 4 slices prosciutto (60g)
- ⅓ cup (80ml) extra virgin olive oil
- 2 tbsp pine nuts, toasted
- 4 cloves garlic, bruised
- 2 tbsp baby capers
- 1 cup (160g) mixed Italian olives
- 450g baby heirloom tomatoes
- ¼ cup (60ml) sherry vinegar
- 1 tbsp caster sugar
- small sage leaves (optional) and lemon wedges, to serve

- 1 Place chicken on a chopping board; top each fillet with 2 lemon slices and 2 sage leaves. Wrap prosciutto around chicken, securing with a toothpick if required.
- 2 Heat a grill plate (or grill or barbecue) over medium heat; cook chicken for 15 minutes, turning halfway though, or until cooked through and grill marks appear.
- 3 Meanwhile, heat oil in a large frying pan over medium heat; cook pine nuts, garlic, capers, olives, tomatoes and shredded sage, stirring, for 3 minutes or until tomatoes start to soften. Add vinegar, 1 tablespoon water and the sugar; cook for 1 minute or until reduced slightly. Discard garlic.
- 4 Scatter chicken and agrodolce salsa with small sage leaves. Serve with lemon wedges.

gnocchi gnudi

PREP + COOK TIME 30 MINUTES
SERVES 4

- 100g baby spinach leaves
- 500g firm ricotta
- ½ cup (40g) finely grated parmesan, plus extra to serve
- 1 egg, beaten lightly
- 2 tbsp finely chopped dill
- ½ tsp finely grated nutmeg
- ¾ tsp dried mint
- 1⅓ cups (200g) plain flour, plus extra for dusting
- 125g butter, chopped coarsely
- ½ cup marjoram leaves
- ½ cup (50g) walnuts, roasted, chopped coarsely
- lemon wedges, to serve

- 1 Place spinach in a large, dry frying pan over high heat; cook for 1 minute or until wilted. Transfer to a sieve and squeeze out any excess moisture. Reserve frying pan.
- 2 Place spinach in a food processor; pulse until coarsely chopped. Add ricotta, parmesan, egg, dill, nutmeg and dried mint, then season; process to combine. Place mixture in a bowl. Add flour; gently stir until dough just comes together. Turn dough out onto a lightly floured surface; knead lightly until smooth.
- 3 Divide dough into three portions. Roll each portion into a 1.5cm thick rope; cut into 2cm lengths. Gently squeeze each piece in the centre to give it a ‘waist’.
- 4 Cook gnudi, in batches, in a large saucepan of gently simmering salted water for 3 minutes or until they rise to the surface. (Rapidly boiling water may break the gnudi up.) Transfer with a slotted spoon to a tray.
- 5 Meanwhile, cook butter in reserved cleaned frying pan over medium-high heat for 5 minutes or until nut brown. Remove from heat; stir in marjoram and walnuts. Season.
- 6 Add gnudi to butter mixture in pan; toss gently to coat. Serve with extra parmesan and the lemon wedges.





veal cotoletta with radicchio & orange salad

PREP + COOK TIME 50 MINUTES
SERVES 4

4 thick-cut veal cutlets (250g each)

2 eggs

¼ cup (60ml) milk

½ cup (75g) plain flour

2 cups (140g) fresh breadcrumbs

½ cup (40g) finely grated pecorino

150g butter, chopped

2 tbsp extra virgin olive oil

¼ cup (60ml) lemon juice

¼ cup marjoram leaves

RADICCHIO & ORANGE SALAD

3 medium oranges (720g)

1 medium radicchio (200g),
shredded finely

1¼ cups (100g) shaved pecorino

1 clove garlic, crushed

2 tbsp extra virgin olive oil

- 1 Using a meat mallet, gently pound veal, one cutlet at a time, between pieces of plastic wrap until 2cm thick. Whisk eggs and milk in a shallow bowl. Place flour in a second shallow bowl. Combine breadcrumbs and grated pecorino in a third shallow bowl. Coat veal in flour; shake off excess. Dip in egg mixture, then in breadcrumb mixture to coat. Place veal on a plate.
- 2 Make the radicchio and orange salad: Segment the oranges by cutting off the rind and white pith, following the curve of the fruit. Holding the fruit over a large bowl to catch any juices, cut between the membranes, releasing the segments into the bowl. Add radicchio, shaved pecorino, garlic and oil; toss gently to combine.
- 3 Heat butter and oil in a large, deep frying pan over medium-high heat; cook crumbed veal for 5 minutes each side or until browned and cooked to your liking. Drain on paper towel. Season.
- 4 Add lemon juice and marjoram to same pan; bring to the boil. Reduce heat; simmer for 2 minutes or until reduced.
- 5 Drizzle veal with the pan sauce and serve with the salad.

spinach & ricotta rotolo with herb butter sauce

PREP + COOK TIME 1 HOUR
15 MINUTES **SERVES** 4

280g baby spinach leaves

750g fresh ricotta

½ cup (40g) finely grated parmesan

1 clove garlic, crushed

⅓ cup (50g) pine nuts, toasted, chopped

2 tsp finely grated lemon rind

¼ tsp ground nutmeg

4 fresh lasagne sheets (200g)

200g butter, chopped

16 sage leaves

⅓ cup marjoram leaves

- 1 Place spinach in a large heatproof bowl; pour over boiling water. Stand for 1 minute, then drain. Refresh under cold running water; drain. Using your hands, squeeze out excess liquid; coarsely chop. Return spinach to dried bowl with ricotta, parmesan, garlic, pine nuts, lemon rind and nutmeg; stir to combine. Season.
- 2 Place one lasagne sheet on a work surface. Lightly brush one long side with water. Top brushed long side with another lasagne sheet, slightly overlapping to join. Spread half the ricotta mixture over the sheets, leaving a 1cm border on all sides. Starting from the long side closest to you, carefully roll up to enclose filling. Repeat with remaining lasagne sheets and ricotta mixture to make two rotolo. Wrap each rotolo in a clean tea towel; tie a knot at each end and secure with kitchen string.
- 3 Bring a large, deep flameproof roasting pan or fish kettle of salted water to the boil over high heat. Reduce heat to medium. Carefully lower wrapped rotolos into water; cook for 25 minutes or until pasta is cooked (rolls will feel firmer). Remove rolls from water; stand for 2 minutes.
- 4 Meanwhile, cook butter in a medium frying pan over medium-high heat for 2 minutes or until golden brown. Add sage and marjoram leaves; cook for 30 seconds or until crisp. Remove pan from heat.
- 5 Unwrap each rotolo. Trim ends, then cut each rotolo into eight thick slices. Divide slices among plates and drizzle with herb butter sauce to serve.





lamb cutlets with salsa verde

PREP + COOK TIME 30 MINUTES
(+ REFRIGERATION) **SERVES** 4

- 12 lamb cutlets (1kg)
- ½ cup (125ml) extra virgin olive oil
- 6 cloves garlic, bruised
- ¼ cup marjoram sprigs
- 1 head radicchio, leaves separated

SALSA VERDE

- 1 cup firmly packed flat-leaf parsley, plus extra to serve
- ½ cup firmly packed mint leaves
- 50g sourdough bread, crusts removed
- ¾ cup (180ml) verjuice (see tip)
- 3 anchovy fillets
- 1 clove garlic
- 50g capers
- ⅓ cup (80ml) white wine vinegar
- ½ cup (125ml) extra virgin olive oil

- 1 Place lamb cutlets in a large bowl with the oil, garlic and marjoram, then season well; toss to coat. Cover; refrigerate for at least 1 hour or overnight.
- 2 Make the salsa verde: Process all the ingredients in a food processor or blender until smooth. Season to taste.
- 3 Heat a grill pan (or barbecue) over high heat. Wipe marinade from cutlets; season. Cook, in batches if necessary, for 3 minutes each side or until charred but still pink in the centre. Season with salt flakes.
- 4 Drizzle salsa verde on lamb cutlets and scatter with extra parsley. Serve with radicchio, drizzled with a little extra olive oil if you like.

TIP Verjuice is the juice of unripe green grapes. It is available from supermarkets. Substitute with dry white wine.

John Dory all’acqua pazza (fish in crazy water)

PREP + COOK TIME 40 MINUTES
SERVES 4

- 1/3 cup (80ml) extra virgin olive oil
- 1 medium fennel bulb (300g), cut into thin wedges, green fronds reserved
- 12 tiny (pencil) leeks (240g), cut into 3cm lengths
- 8 cloves garlic, sliced thinly
- 1 long red chilli, seeded, chopped finely
- 2 tbsp baby capers
- 1 cup (120g) pitted green Sicilian olives
- 1 cup (250ml) dry white wine
- 2 cups (500ml) fish stock
- 2 tbsp lemon juice
- 1 medium lemon (140g), sliced thinly
- 4 John Dory fillets (700g), skinned (see tip)
- crusty bread, to serve

- 1 Heat oil in a large, deep frying pan over medium heat; cook fennel, leek, garlic, chilli, capers and olives for 5 minutes or until fennel and leek start to soften and turn golden.
- 2 Add wine; bring to the boil. Reduce heat to medium; simmer for 5 minutes or until reduced by half. Add stock, lemon juice and lemon slices; bring to the boil. Arrange fish over vegetables; cook, partially covered, for 10 minutes or until fish is just cooked through.
- 3 Top fish with reserved fennel fronds and serve with crusty bread.

TIP You can use other firm white fish fillets for this recipe, such as snapper. You will need to adjust the cooking time according to the thickness of the fillets.





saffron & orange risotto

PREP + COOK TIME 1 HOUR
SERVES 4

12cm piece bone marrow (380g), cut in half lengthways (see tips)
1 large orange (300g)
1.25 litres (5 cups) chicken stock
50g butter
1 large onion (200g), chopped finely
1¾ cups (350g) arborio rice
1 tsp saffron threads
½ cup (125ml) dry white wine
¾ cup (60g) freshly grated parmesan
½ cup (120g) mascarpone
½ cup (70g) skinless, roasted hazelnuts, chopped coarsely
thyme leaves, to serve

- 1 Preheat oven to 200°C. Line an oven tray with baking paper.
- 2 Place bone marrow, cut-side up, on lined tray; roast for 5 minutes or until soft but not melted. Using a small spoon, scoop bone marrow into a large saucepan.
- 3 Meanwhile, using a vegetable peeler, remove three wide strips of rind from orange. Finely grate remaining rind; you will need 1 tablespoon. Squeeze orange; you will need ¼ cup (60ml) juice.
- 4 Place stock in a small saucepan; bring to the boil. Reduce heat to low; keep at a gentle simmer.
- 5 Add butter to the pan with the bone marrow; heat over medium heat. Add onion; cook, stirring, for 6 minutes or until softened. Add rice and saffron; cook for 3 minutes or until rice is well coated. Add orange rind strips and wine; cook for 3 minutes or until wine is absorbed. Add hot stock, one ladleful at a time until liquid is absorbed, stirring frequently for 35 minutes or until all liquid is used and rice retains a little bite.
- 6 Remove risotto from heat; discard orange rind strips. Stir in orange juice, parmesan and half the mascarpone until smooth.
- 7 Divide risotto among bowls. Serve topped with remaining mascarpone, the hazelnuts, grated orange rind and thyme. Season with pepper.

TIPS Bone marrow adds a delicious richness to this recipe. Ask your butcher to cut the bone marrow in half lengthways. You can replace the marrow with an extra 50g butter if you prefer. For a vegetarian risotto, use butter instead of bone marrow, vegetable stock instead of chicken stock, and a vegetarian-style parmesan.

beef with anchovy & walnut dressing

PREP + COOK TIME 1 HOUR
30 MINUTES **SERVES** 4

- 2 tbsp walnuts
- 600g centre-cut beef eye fillet
- 1 tbsp extra virgin olive oil,
plus ½ cup (125ml) extra
- 2 cloves garlic, crushed
- 1 tsp chilli flakes
- 6 anchovy fillets, chopped coarsely
- 1 tbsp finely grated lemon rind
- ¼ cup (60ml) lemon juice
- ½ cup finely chopped flat-leaf parsley
- 20g micro greens
- crusty bread, to serve

- 1 Preheat oven to 180°C. Line an oven tray with baking paper. Place walnuts on lined tray. Roast for 5 minutes or until light golden and toasted. Transfer to a chopping board; cool, then finely chop. Reserve lined tray.
- 2 Rub beef with the oil. Heat a large frying pan over high heat; cook beef, turning, for 5 minutes or until browned. Transfer beef to reserved tray. Cook in oven for 20 minutes for medium or until cooked as desired. Rest, covered loosely with foil, for 20 minutes.
- 3 Heat the extra oil in a small saucepan over low-medium heat; cook garlic, chilli flakes and anchovies, stirring, for 2 minutes or until anchovies break down in the oil. Transfer to a bowl; stir in lemon rind and juice, parsley and chopped walnuts.
- 4 Thinly slice beef and arrange on a platter. Spoon over dressing and top with micro greens. Serve with crusty bread.





Neapolitan baby octopus tomato stew

PREP + COOK TIME 1 HOUR
50 MINUTES **SERVES** 4

- ¼ cup (60ml) extra virgin olive oil, plus extra to drizzle
- 4 cloves garlic, bruised
- 1 long red chilli, sliced thickly
- 600g baby octopus, cleaned
- ½ cup (125ml) dry white wine
- 2 x 400g cans cherry tomatoes
- 300g tomato passata
- 1 tsp caster sugar
- 1 tsp sea salt flakes
- extra sliced ciabatta, to serve

FENNEL PANGRATTATO

- 1½ tbsp extra virgin olive oil
- 6 slices ciabatta (140g), crusts removed, torn
- 1 tsp fennel seeds
- 1 clove garlic, chopped finely
- 1 tsp finely grated lemon rind
- ⅓ cup flat-leaf parsley, chopped finely

- 1 Place oil, garlic and chilli in a large saucepan over medium-high heat; cook, stirring, for 4 minutes or until just starting to colour. Add octopus; cook for 10 minutes or until juices are released.
- 2 Add wine to pan; bring to a simmer. Cook for 5 minutes or until reduced slightly. Add tomatoes, passata, sugar and salt flakes; bring to a gentle simmer. Cover, leaving the lid slightly ajar. Cook, stirring occasionally, for 1 hour 30 minutes or until octopus is tender. Season to taste.
- 3 Meanwhile, make the fennel pangrattato: Heat the oil in a medium frying pan over medium heat. Cook torn bread, stirring, for 4 minutes or until golden all over. Add fennel seeds, garlic and lemon rind; cook for 30 seconds or until fragrant. Remove pan from heat; cool completely. Stir in parsley; season to taste.
- 4 Divide octopus and sauce among bowls; drizzle with extra oil and top with fennel pangrattato. Serve with extra sliced ciabatta.



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limoncello & passionfruit curd tiramisu

PREP + COOK TIME 45 MINUTES
(+ OVERNIGHT REFRIGERATION)
SERVES 8

3 eggs

1 cup (220g) caster sugar

1 tsp vanilla bean paste

500g mascarpone

300ml thickened cream

1 cup (250ml) limoncello liqueur

600g savoiardi sponge finger biscuits

400g passionfruit curd

½ cup (15g) flaked coconut,
toasted lightly

- 1 Whisk eggs, sugar and vanilla in a large heatproof bowl until combined. Place bowl over a saucepan of simmering water (the base of the bowl should not touch the water); whisk for 10 minutes or until the mixture is thick enough to coat the back of a spoon (it should triple in volume). Remove from heat; cool slightly.
- 2 Whisk mascarpone and cream in a large bowl with an electric mixer until stiff peaks form. Fold mascarpone mixture through egg mixture.
- 3 Place limoncello and ⅓ cup (80ml) water in a small bowl. Dip half the sponge finger biscuits, one at a time, for 1–2 seconds, into limoncello mixture until just soaked (see tip). Arrange soaked biscuits in a single layer in a 22cm x 35cm, 4-litre (16-cup) dish.
- 4 Spread half the mascarpone mixture over the biscuits. Dollop all the curd onto the mascarpone layer, then gently swirl it through. Repeat layering, dipping the remaining biscuits in the limoncello mixture, then spreading with the remaining mascarpone mixture. Cover; refrigerate overnight.
- 5 Just before serving, top tiramisu with coconut.

TIP How long you need to soak the savoiardi biscuits will depend on the brand you buy.





amaretti

PREP + COOK TIME 20 MINUTES
(+ OVERNIGHT STANDING)
MAKES 20

- 2 egg whites
- 1 cup (120g) almond meal
- 1 cup (220g) caster sugar
- ¼ tsp almond extract
- 20 blanched almonds (20g)

- 1 Beat egg whites, almond meal, sugar and extract in a small bowl with an electric mixer for 3 minutes. Stand for 5 minutes.
- 2 Meanwhile, line two oven trays with baking paper. Using a 4cm round cutter, trace circles 4cm apart on paper; turn paper over so marked side faces down.
- 3 Spoon amaretti mixture into a piping bag fitted with a 1cm plain tube. Starting from the centre, pipe mixture into marked circles until filled; top each with an almond. Cover loosely with foil; stand overnight at room temperature.
- 4 Preheat oven to 180°C.
- 5 Bake amaretti for 12 minutes or until lightly browned. Leave on trays for 5 minutes before transferring to wire racks to cool.

TIPS You will need to start the recipe a day ahead. Eat these biscuits as they are, or use them in other desserts, such as the Amaretti-filled Roasted Plums with Marsala on page 66.

amaretti-filled roasted plums with marsala

PREP + COOK TIME 45 MINUTES

SERVES 4

8 large blood plums (130g)

10 amaretti biscuits (60g) (see tip)

¼ cup (55g) golden caster sugar

2 tbsp flaked almonds, toasted, chopped coarsely, plus extra to serve

40g butter, chopped finely

⅔ cup (160ml) sweet marsala

30g butter, extra, chopped finely

mascarpone, to serve

- 1** Preheat oven to 200°C. Grease a large ovenproof dish.
- 2** Cut plums in half and remove the stone. Using a small spoon or melon baller, enlarge the stone cavity by scooping out some of the flesh; chop the flesh offcuts.
- 3** Crumble amaretti into a medium bowl; add the sugar, almonds, butter and chopped plum flesh. Rub butter and plum flesh into the dry mixture until it clumps together. Divide the mixture equally among plum cavities.
- 4** Arrange filled plum halves in a single layer in prepared dish. Drizzle with marsala; dot tops with extra butter. Bake plums for 10–15 minutes (depending on the ripeness of the fruit) or until hot and liquid is bubbling.
- 5** Drizzle roasted plums with cooking juices and scatter with extra flaked almonds. Serve with a dollop of mascarpone.

TIP Use homemade amaretti if you like (see recipe, page 65).





tangelo & ginger sorbet in tangelo halves

PREP + COOK TIME 1 HOUR
(+ FREEZING) **SERVES** 4

- 1¼ cups (275g) caster sugar
- 1 tbsp grated fresh ginger
- 4 large tangelos (1kg), halved
- ¼ cup (60ml) lemon juice
- 2 tbsp glucose syrup
- 1 tbsp crystallised ginger, chopped finely
- pinch sea salt flakes

- 1 Stir sugar, grated ginger and ¾ cup (180ml) water in a medium saucepan over medium heat, without boiling, until sugar dissolves. Bring to the boil. Reduce heat; simmer for 10 minutes or until syrup thickens slightly. Remove from heat; cool slightly.
- 2 Scoop out the flesh from tangelo halves, discarding any seeds; you will need about 700g tangelo flesh. Reserve the empty tangelo halves. Blend the tangelo flesh and ginger syrup until smooth. Strain mixture into a medium bowl; discard solids. Whisk in the lemon juice and glucose syrup.
- 3 Place tangelo halves on a tray lined with baking paper; freeze for 3 hours or until firm.
- 4 Meanwhile, pour tangelo mixture into an ice-cream maker; churn following the manufacturer’s directions. (Alternatively, pour into a shallow freezer-proof container and cover with foil; freeze until almost firm. Chop coarsely then place in a large bowl; beat with an electric mixer until smooth. Pour into a deep freezer-proof container and cover; freeze until firm. Repeat process twice more.)
- 5 Scoop sorbet into four of the frozen tangelo halves; cover with remaining frozen tangelo tops. Freeze until ready to serve.
- 6 Serve sorbet topped with crystallised ginger and salt flakes.

watermelon jelly

PREP + COOK TIME 20 MINUTES
(+ REFRIGERATION) **SERVES** 4

550g seedless watermelon flesh,
chopped coarsely

1/3 cup (75g) caster sugar

1/4 cup (35g) cornflour

2 tsp lemon juice

1–2 tsp rosewater, or to taste (see tips)

1/4 tsp ground cinnamon

whipped cream, slivered pistachios and
shaved cedro (see tips), to serve

- 1 Process watermelon in a food processor until smooth; strain through a coarse sieve. You will need 1½ cups (375ml) juice.
- 2 Combine sugar and cornflour in a saucepan; stir in enough watermelon juice to mix to a smooth paste. Add remaining watermelon juice, stirring continuously over medium heat for 8 minutes or until mixture boils and thickens. Remove pan from heat; stir in lemon juice, rosewater and cinnamon.
- 3 Pour watermelon mixture into four ¾-cup (180ml) serving glasses. Refrigerate for 40 minutes or until chilled and set.
- 4 Serve jelly topped with whipped cream, slivered pistachios and shaved cedro.

TIPS Rosewater varies in strength between brands, so it is best to start with less, then taste and adjust if necessary. Cedro (also known as citron) is a large citrus fruit with a thick pulp that is commonly candied; you will find it in Italian delicatessens.





lady's kisses

PREP + COOK TIME 1 HOUR
MAKES 33 SANDWICHED BISCUITS

¾ cup (105g) roasted skinless hazelnuts

1 cup (160g) icing sugar

125g butter, softened

2 tsp finely grated orange rind

1 tsp vanilla extract

1 cup (150g) plain flour

CHOCOLATE FILLING

150g dark chocolate, chopped coarsely

25g butter

1 tbsp pouring cream

- 1** Preheat oven to 180°C. Line two oven trays with baking paper.
- 2** Process hazelnuts and icing sugar until nuts are finely ground.
- 3** Beat butter, orange rind, vanilla and ground hazelnut mixture in a large bowl with an electric mixer until creamy. Add flour; beat on low speed until mixture just comes together (do not overmix). Roll teaspoons of dough into balls; place 6cm apart on lined trays.
- 4** Bake one tray at a time in the centre of the oven for 12 minutes or until biscuits are golden. Cool biscuits on tray over a wire rack. Repeat with remaining tray to make 66 single biscuits in total.
- 5** Meanwhile, make the chocolate filling: Place ingredients in a heatproof bowl over a saucepan of simmering water (the base of the bowl should not touch water); stir occasionally until melted. Remove bowl from heat; cool to room temperature.
- 6** Spread 1 teaspoon of chocolate filling onto the flat side of half the biscuits (you may have a little filling left over). Top with remaining biscuits, flat-side down; press biscuits together gently.

TIPS For a cheat's filling, instead of step 5, warm 100g Nutella for a few seconds in the microwave if it is stiff, then stir in ⅓ cup (80ml) pouring cream. Biscuits will keep in an airtight container in the fridge for up to 1 week; bring them to room temperature before assembling.

rosemary, orange & almond Cassatelle di Agira

PREP + COOK TIME 1 HOUR
15 MINUTES (+ REFRIGERATION)
MAKES 18

- 2 cups (300g) plain flour
- ½ cup (110g) caster sugar
- 125g unsalted butter, chopped, softened
- 1 egg
- ⅓ cup (80g) fresh ricotta
- 2 tbsp finely chopped dried figs
- 1½ tbsp blanched almonds, roasted, chopped finely
- 2 tsp finely grated orange rind
- 1 tsp finely chopped rosemary
- ¼ cup (40g) icing sugar

- 1 Sift flour and caster sugar into a large bowl; stir in butter and egg until a dough forms. Turn dough out onto a floured work surface; knead for 2 minutes or until smooth. Divide dough in half; flatten each into a disc and wrap in plastic. Refrigerate for 1 hour.
- 2 Meanwhile, combine ricotta, dried figs, almonds, orange rind and rosemary in a medium bowl. Refrigerate until required.
- 3 Preheat oven to 170°C. Line two oven trays with baking paper.
- 4 Roll one portion of dough between two sheets of baking paper until 5mm thick. Cut 8cm rounds from dough; place on lined trays. Repeat with remaining dough portion then the scraps to make 18 rounds in total. Cover; refrigerate for 15 minutes.
- 5 Spoon 1 heaped teaspoon of ricotta mixture in the centre of each round; fold pastry over to enclose. Using the edge of a spoon, crimp the edge to seal. Return to lined trays.
- 6 Bake pastries for 25 minutes or until pale golden and cooked through. Leave on trays to cool for 5 minutes before transferring to a wire rack to cool completely.
- 7 Serve pastries dusted heavily with icing sugar.





chocolate meringues with ricotta & marsala fruit

PREP + COOK TIME 2 HOURS

(+ STANDING & COOLING)

SERVES 6

250g blackberries (see tips)

**200g sugar plums, large ones halved
(see tips)**

1¼ cups (275g) raw caster sugar

¾ cup (180ml) marsala (see tips)

3 egg whites

1 tsp vanilla bean paste

80g dark chocolate (70%), melted

**½ cup (70g) roasted skinless hazelnuts,
chopped coarsely, plus extra to serve**

1½ cups (360g) fresh ricotta

⅓ cup (80ml) thickened cream

1 Preheat oven to 150°C. Line an oven tray with baking paper.

2 Combine fruit, ¼ cup (55g) of the sugar and the marsala in a medium bowl. Cover; refrigerate until required.

3 Place egg whites and remaining sugar in a large heatproof bowl; whisk to combine. Place bowl over a saucepan of simmering water (the base of the bowl should not touch the water); whisk for 10 minutes or until sugar dissolves. Remove the bowl from heat. Beat with an electric mixer for 5 minutes or until firm peaks form. Fold in vanilla.

4 Fill a piping bag fitted with a 1.5cm round nozzle with alternate spoonfuls of meringue and melted chocolate. Pipe six rounds 5cm apart on lined tray. Using the back of a spoon, make a slight indentation in the centre of each meringue; scatter with hazelnuts. Place in oven; reduce temperature to 120°C. Bake for 1¼ hours or until meringues are dry to touch. Cool in oven with door ajar.

5 Meanwhile, process ricotta and cream in a food processor until smooth. Transfer to a small bowl. Cover; refrigerate until required.

6 Serve meringues with ricotta cream and marsala fruit, topped with extra hazelnuts.

TIPS You could also use cherries, peaches and strawberries instead of blackberries and plums in this recipe. Marsala is a fortified wine produced in the city of its namesake in Sicily. There are different styles classified by age and sweetness; we've used sweet marsala.

whole tangelo, pistachio & polenta syrup cake

PREP + COOK TIME 2 HOURS
45 MINUTES (+ REFRIGERATION
& STANDING) **SERVES** 12

3 tangelos (630g)
1⅓ cups (185g) pistachios
¾ cup (125g) polenta
¼ cup (60ml) extra virgin olive oil
¾ tsp baking powder
5 eggs
1 cup (220g) caster sugar, plus extra to coat
2 tsp finely chopped rosemary
½ tsp fine sea salt
4 tangelos (840g), extra, peeled, cut into 1cm slices
ROSEMARY SYRUP
1 cup (220g) caster sugar
3 wide strips lemon rind
3 sprigs rosemary
½ cup (125ml) tangelo juice
2 tbsp lemon juice

- 1 Place whole tangelos in a medium saucepan; cover with cold water. Bring to the boil over medium-high heat. Reduce heat; simmer, covered, for 50 minutes or until tender. Drain. Cool.
- 2 Meanwhile, make the rosemary syrup: Place sugar, lemon rind, rosemary and ½ cup (125ml) water in a medium saucepan. Bring to the boil over high heat. Reduce heat; simmer for 5 minutes or until thickened. Stir in juices. Transfer to a jug; stand for 5 minutes to cool slightly. Cover; refrigerate until chilled.
- 3 Process pistachios and polenta until finely ground.
- 4 Preheat oven to 180°C. Grease a deep 22cm round cake pan; line base and side with baking paper.
- 5 Halve cooled tangelos; discard any seeds. Process tangelos with the oil and baking powder until smooth.
- 6 Beat eggs and sugar in a large bowl with an electric mixer on high speed for 5 minutes or until thick and creamy. Fold in the tangelo mixture, pistachio mixture, rosemary and salt. Pour mixture into lined pan.
- 7 Bake cake for 1 hour or until a skewer inserted into the centre comes out clean. Leave cake in pan for 30 minutes before turning onto a wire rack to cool.
- 8 Place cake on a plate or stand; top with extra tangelo slices. Remove rosemary sprigs from syrup and coat leaves in extra sugar. Drizzle syrup over cake and fruit, then top with sugared rosemary.





blood orange & cardamom granita

PREP + COOK TIME 40 MINUTES
(+ STANDING & FREEZING)
SERVES 4

- 6 blood oranges (1.1kg)
- 4 green cardamom pods, bruised
- ¾ cup (165g) caster sugar
- ½ cup (125ml) apple cider vinegar
- 2 cups (560g) unsweetened coconut yoghurt
- 2 tbsp slivered pistachios

- 1 Remove rind and white pith from oranges, following the curve of the fruit. Coarsely chop 4 oranges; discard seeds. Cut remaining oranges into rounds. Cover the rounds; refrigerate until required.
- 2 Process chopped oranges until smooth; transfer to a medium saucepan. Add cardamom and sugar; cook, stirring, over medium heat for 2 minutes or until sugar dissolves. Remove from heat; stand for 10 minutes for flavours to infuse.
- 3 Strain orange mixture through a fine sieve over a bowl; discard solids. Stir in vinegar and 1 cup (250ml) water until combined. Pour mixture into a shallow 20cm x 30cm metallic container; freeze for 1 hour. Scrape frozen edges back into mixture with a fork. Return to freezer for 1 hour. Repeat another three times until mixture resembles crushed ice and is frozen. Freeze until ready to serve.
- 4 Just before serving, loosen granita with fork. Spoon yoghurt into serving bowls or glasses; top with granita, orange slices and pistachios.

mandarin & almond cake with ginger zabaglione

PREP + COOK TIME 1 HOUR
10 MINUTES (+ REFRIGERATION
& STANDING) **SERVES** 6

7 mandarins (1.4kg)
2 tsp lemon juice
½ cup (110g) brown sugar
1 tsp grated ginger
100g natural almonds, roasted, plus extra chopped to serve
½ cup (80g) icing sugar
2 tbsp plain flour
4 egg whites
2 tbsp caster sugar
20g butter, melted
2 egg yolks
¼ cup (60ml) Stone's Original Green Ginger Wine (see tip)
250g mascarpone, whipped

- 1 Preheat oven to 180°C. Grease a 17cm x 27cm slice pan; line base and sides with baking paper.
- 2 Thinly slice 1 mandarin. Finely grate the rind of 3 mandarins; you will need 1 tablespoon for the cake. Squeeze 2 mandarins; you need ¼ cup (60ml) juice. Peel and segment the remaining mandarins. Place mandarin segments and slices in a medium bowl with the mandarin juice, lemon juice, 2 tablespoons of the brown sugar and the ginger; toss to combine. Cover; refrigerate until required.
- 3 Process almonds, icing sugar and flour until finely ground.
- 4 Whisk egg whites in a bowl with an electric mixer until soft peaks form. Gradually whisk in caster sugar until stiff peaks form. Gently fold in almond mixture. Fold in butter and grated mandarin rind. Spoon mixture into lined pan; smooth the surface.
- 5 Bake cake for 15 minutes or until golden and firm to touch. Cool in pan.
- 6 To make the zabaglione, whisk egg yolks, ginger wine and remaining brown sugar in a large heatproof bowl over a saucepan of simmering water (the base of the bowl should not touch the water) for 10 minutes or until mixture is thick enough to coat the back of a spoon. Remove from heat; transfer to a clean large bowl. Whisk with an electric mixer for 5 minutes or until cool. Fold in mascarpone.
- 7 Cut cooled cake into rounds or 2cm pieces and divide among six 1-cup (250ml) serving glasses. Top with mandarin segments, then zabaglione and mandarin slices; drizzle with syrup and scatter with extra chopped almonds.

TIP Stone's Original Green Ginger Wine is a fortified wine blended with ginger, available from bottle shops.



GLOSSARY

ANCHOVIES small oily fish.

Anchovy fillets are preserved and packed in oil or salt in small cans or jars; they are strong in flavour. Fresh anchovies are much milder in flavour.

BLOOD ORANGE a citrus fruit with blood-red-streaked rind and flesh; sweet, non-acidic, salmon-coloured pulp and juice with slight strawberry or raspberry overtones. The rind is not as bitter as a regular orange.

CAPERS grey-green buds of a warm climate shrub (usually Mediterranean); sold either dried and salted or pickled in a vinegar brine; tiny young ones, called baby capers, are also available both in brine or dried in salt.

CARDAMOM a spice native to India and used extensively in its cuisine; can be purchased in pod, seed or ground form. Has a distinctive aromatic, sweetly rich flavour.

CAVOLO NERO (TUSCAN CABBAGE) has long, narrow, wrinkled leaves and a rich and astringent, mild cabbage flavour. It doesn't lose its volume like silverbeet or spinach when cooked, but it does need longer cooking.

CHEESE

fontina a smooth, firm Italian cow's milk cheese with a creamy, nutty taste and brown or red rind; an ideal melting or grilling cheese.

gorgonzola a creamy Italian blue cheese with a mild, sweet taste; good as an accompaniment to fruit or used in sauces (especially pasta).

mozzarella soft, spun-curd cheese; originating in southern Italy where it was traditionally made from water-buffalo milk. Now generally made from cow's milk, it is the most popular pizza cheese because of its low melting point and elasticity when heated.

parmesan also called Parmigiano; a hard, grainy cow's milk cheese originating in the Parma region of Italy. The curd for this cheese is salted in brine for a month, then aged for up to 2 years in humid conditions. Reggiano is the best parmesan, aged for a minimum 2 years and made only in the Italian region of Emilia-Romagna.

pecorino the Italian generic name for cheeses made from sheep milk. This family of hard, white to pale-yellow cheeses, traditionally made in the Italian winter and spring when sheep graze on natural pastures, is matured for 8–12 months. Use parmesan instead.

ricotta a soft, sweet, moist, white cow's milk cheese with a low fat content (8.5%) and a slightly grainy texture. The name roughly translates as "cooked again" and refers to ricotta's manufacture from a whey that is itself a by-product of other cheese-making.

CHILLI

flakes also sold as crushed chilli; dehydrated deep-red extremely fine slices and whole seeds.

long red available both fresh and dried. A generic term used for any moderately hot, long, thin chilli (about 6–8cm long).

CHOCOLATE, DARK also known as luxury chocolate; made of a high percentage of cocoa liquor and cocoa butter, and little added sugar.

CINNAMON available in the piece (called sticks or quills) and ground into powder; one of the world's most common spices, used universally as a sweet, fragrant flavouring for both sweet and savoury foods.

CORNFLOUR made from corn (100% maize) or wheat. Used as a thickening agent.

FENNEL a white to very pale green-white, firm, crisp, roundish vegetable about 8–12cm in diameter. The bulb has a slightly sweet, anise flavour but the leaves have a much stronger taste. Also the name of dried seeds with a licorice flavour.

GLUCOSE SYRUP also known as liquid glucose; a clear, thick liquid often made from wheat or corn starch.

LIMONCELLO Italian lemon-flavoured liqueur; originally made from the juice and peel of lemons grown along the Amalfi coast.

MASCARPONE an Italian fresh cultured-cream product made similarly to yoghurt; whiteish to creamy yellow in colour, with a luscious texture.

PINE NUTS not a nut but a small, cream-coloured kernel from pine cones. Toast them before using to bring out their flavour.

POLENTA also known as cornmeal; a flour-like cereal made of ground corn (maize). Also the name of the dish made from it.

POMEGRANATE dark-red, leathery-skinned fruit about the size of an orange filled with numerous of seeds (arils), each wrapped in an edible lucent-crimson pulp with a unique tangy sweet-sour flavour.

RADICCHIO Italian in origin; a member of the chicory family. The dark burgundy leaves and strong, bitter flavour can be cooked or eaten raw in salads. Comes in varieties named after their places of origin, such as round-headed Verona or long-headed Treviso.

VANILLA

extract obtained from vanilla beans infused in water; a non-alcoholic version of essence.

paste made from vanilla pods and real vanilla seeds. Highly concentrated: 1 teaspoon replaces a whole vanilla pod.

CONVERSION CHART

MEASURES

One Australian metric measuring cup holds approximately 250ml; one Australian metric tablespoon holds 20ml; one Australian metric teaspoon holds 5ml. The difference between one country’s measuring cups and another’s is within a two- or three-teaspoon variance and will not affect your cooking results.

North America, New Zealand and the United Kingdom use a 15ml tablespoon.

All cup and spoon measurements are level. The most accurate way of measuring dry ingredients is to weigh them. When you are measuring liquids, use a clear glass jug with the metric markings.

Measurements for cake pans are approximate only. Using same-shaped cake pans of a similar size should not affect the outcome of your baking. We measure the inside top of the pan to determine size.

We use extra-large eggs with an average weight of 60g.

DRY MEASURES

metric	imperial
15g	½oz
30g	1oz
60g	2oz
90g	3oz
125g	4oz (¼lb)
155g	5oz
185g	6oz
220g	7oz
250g	8oz (½lb)
280g	9oz
315g	10oz
345g	11oz
375g	12oz (¾lb)
410g	13oz
440g	14oz
470g	15oz
500g	16oz (1lb)
750g	24oz (1½lb)
1kg	32oz (2lb)

LIQUID MEASURES

metric	imperial
30ml	1 fluid oz
60ml	2 fluid oz
100ml	3 fluid oz
125ml	4 fluid oz
150ml	5 fluid oz
190ml	6 fluid oz
250ml	8 fluid oz
300ml	10 fluid oz
500ml	16 fluid oz
600ml	20 fluid oz
1000ml (1 litre)	1¾ pints

LENGTH MEASURES

metric	imperial
3mm	⅛in
6mm	¼in
1cm	½in
2cm	¾in
2.5cm	1in
5cm	2in
6cm	2½in
8cm	3in
10cm	4in
13cm	5in
15cm	6in
18cm	7in
20cm	8in
22cm	9in
25cm	10in
28cm	11in
30cm	12in (1ft)

OVEN TEMPERATURES

The oven temperatures in this book are for conventional ovens; if you have a fan-forced oven, decrease the temperature by 10–20 degrees.

	°C (Celsius)	°F (Fahrenheit)
Very slow	120	250
Slow	150	300
Moderately slow	160	325
Moderate	180	350
Moderately hot	200	400
Hot	220	425
Very hot	240	475



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